

Historic, Archive Document

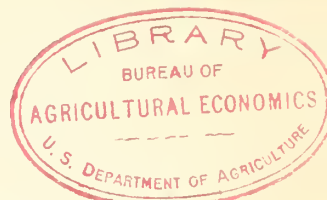
Do not assume content reflects current scientific knowledge, policies, or practices.

GERMAN METHOD OF MARKETING AND SLAUGHTERING LIVE STOCK.

752
10.123
1-1922

No Labor Saving Devices in Use -- Slaughter Houses
Owned by Municipalities -- Cattle and Hogs in Poor
Condition.

By E. C. Squire, Specialist in Foreign Marketing,
Livestock and Meats.



Throughout Germany the slaughter of animals for meat is done by municipal slaughter houses rather than by private or cooperatively owned packing houses which are common elsewhere in Northern Europe. Government regulations forbid private companies from engaging in the business. The slaughter is entirely on a commission basis and the by-products and meat are turned over to the butchers who bring in the live stock. Each municipal slaughtering house maintains its own inspectors who go into the killing room and inspect the offals and glands of the carcasses to prevent the distribution of any diseased meat. These inspectors are not, however, under the general direction of a Federal inspection agency.

The methods used in slaughtering live stock at the municipal markets in Hamburg are very simple. The buildings are made of brick and are only one story high. Pigs, cattle and sheep are slaughtered in different buildings. Pigs to the number of four to five thousand head are slaughtered daily and all the work is done by hand. The one large killing floor has numerous killing centers, at each of which a large door opens into the outside yard from which the lot to be killed is driven in. The pigs are hooked behind the ears, while still alive, with steel hooks and are dragged to the killing block and lifted on. They are stunned by a blow on the head and then stuck. The butchers wait until the pig has quit bleeding, after which it is scalded in a small tank, cleaned, hung up and dressed, all by hand. The blood and offals are caught in cans and carried off.

The cattle are led in from the side doors to the exact spot where the butcher wants them to fall when they are knocked down. Here they are slaughtered after the usual fashion, the only mechanical device employed being a hoist for raising the carcass from the floor while dressing. All by-products here also are wheeled out by hand.

There are hanging rails adjacent to each killing center and the salesmen for the people on whose account the slaughtering is done sell the carcasses to the buyers directly on the killing floor or they haul them away to fill orders or to store elsewhere. Independent traders have warehouses adjoining the slaughtering establishments where they work up the by-products purchased from the butchers.

No Trans-shipment of Live Stock.

These killing establishments slaughter only for the consumption of the city in which they are located and they draw their supply of animals from the country immediately surrounding the municipalities. Consequently, the shipping of live stock from one section to a distant market is very uncommon in Germany. During the war these areas were made very definite and shipping from one section to another was prohibited except under government permit. Even the shipment of meat at the present time from one section of the country to another is seldom done except in the case of such highly finished articles as sausage, specially cured hams, etc. Prior to the war Denmark sent live cattle and hogs into Germany for slaughter but under present market conditions that trade has stopped.

Hogs and Cattle in Poor Condition.

None of the hogs being slaughtered in Germany appear to be well fattened and they are of a much different type than those found in Denmark, England or America. They are very high in the shoulders and have small pointed hams. Most of the beef animals are of the dairy type, very thin, poorly finished and so accustomed to being handled by men that the usual methods employed in the American stock yards are unnecessary. Veal is an important item in the German diet and the type of veal calves is very good. Many are being slaughtered, however, which are only three or four weeks old. The quality of the mutton is very good and the carcasses are uniform in character.

